

EST. 1856

D.C.'S FAVORITE SALOON  
SINCE BEFORE LINCOLN  
GREW THE BEARD



OLD EBBITT GRILL®

OYSTER  
HAPPY HOUR

DAILY → 3-5PM  
LATE NIGHT → 11PM-1AM

SPECIAL OFFERS ON →  
CHAMPAGNE, OYSTERS, CAVIAR,  
CONSERVAS & RAW BAR PLATTERS

## STARTERS

### POINT JUDITH

**RHODE ISLAND CALAMARI**  
pickled cherry peppers, watercress,  
remoulade • 17<sup>99</sup>

### FRIED OYSTER DEVEILED EGGS

bread & butter pickle relish, celery hearts, lots of  
herbs, smoked paprika • 14<sup>99</sup>

### CRAB & ARTICHOKE DIP

baguette, lemon • 18<sup>99</sup>

### OYSTERS ROCKEFELLER (GF)

spinach, watercress,  
garlic-herb butter, parmesan • 17<sup>99</sup>

### WARM SOFT PRETZEL

house mustard & cheese sauce • 15<sup>99</sup>

### MEATBALLS

creamy polenta, pomodoro,  
pecorino romano, crostini • 16<sup>99</sup>

### HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,  
crushed red pepper, rustico crostini • 21<sup>99</sup>

### CLASSIC HUMMUS (GF)

cucumbers, olive oil, aleppo pepper,  
warm pita • 16<sup>99</sup>

### BUFFALO CHICKEN WINGS (GF)

blue dressing, celery • 17<sup>99</sup>  
extra sauces • 0<sup>50</sup> each

### NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10<sup>99</sup>

### COCONUT CURRY LENTIL SOUP (GF)

sweet potatoes, tuscan kale • 10<sup>99</sup>

### CLYDE'S CHILI (GF) • 9<sup>99</sup>

cheddar/onions/sour cream • 0<sup>99</sup> each

### AMERICAN FARMHOUSE CHEESE SAMPLER

Asher Blue | GA (cow)

Cabra La Mancha | MD (goat)

Cabot Clothbound Cheddar | VT (cow)

with membrillo, pickled red onions,  
honey walnuts, walnut-raisin bread (GF) • 22<sup>99</sup>

## SIDES

### PROPER WHIPPED POTATOES (GF)

### FOUR-CHEESE MAC & CHEESE (GF)

toasted panko breadcrumbs

### POTATOES AU GRATIN (GF)

garlic-parmesan cream, chives

### THICK-CUT STEAK FRIES (GF)

garlic herb butter, parsley

### CLASSIC CREAMED SPINACH (GF)

garlic cream, pecorino romano

### HOT HONEY GLAZED

### RAINBOW CARROTS (GF)

### CHARRED BROCCOLINI (GF)

garlic herb butter, sea salt

—\$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5<sup>99</sup>

## BRUNCH ENTRÉES

### EGGS BENEDICT\*

two poached eggs, english muffin, brunch potatoes

### TRADITIONAL

canadian bacon, hollandaise • 20<sup>99</sup>

### CHESAPEAKE

crab cakes, old bay, hollandaise • 30<sup>99</sup>

### CHICKEN & WAFFLES

buttermilk fried chicken thighs, whipped butter,  
smoked maple syrup • 22<sup>99</sup>

### STEAK & EGGS\* (GF)

cedar river farms 8-oz. ny strip steak, brunch potatoes,  
two eggs any style, béarnaise sauce • 33<sup>99</sup>

### BRIOCHE FRENCH TOAST (GF)

apple compote, maple syrup, whipped butter,  
choice of bacon, pork sausage, or turkey sausage • 18<sup>99</sup>

### CORNED BEEF HASH\*

poached eggs, toasted sourdough • 21<sup>99</sup>

### CHARRED CAULIFLOWER FRITTATA (GF)

arugula, radicchio, pecorino romano, grilled  
sourdough • 19<sup>99</sup>

### JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon  
SINGLE 30<sup>99</sup> • DOUBLE 52<sup>99</sup>

### SHRIMP & GRITS (GF)

cheese grits, andouille sausage, crystal-tomato broth • 24<sup>99</sup>

### FAROE ISLANDS SALMON\* (GF)

french green lentils, sauteed spinach, cipollini onions,  
red wine-mustard gastrique...29<sup>99</sup>

### STEAK FRITES\* (GF)

cedar river farms 8-oz. ny strip steak, french fries,  
watercress, shallot-dijon cream sauce • 34<sup>99</sup>

## STEAKS & CHOPS

STEAKS & CHOPS ARE CRUSTED WITH OUR SIGNATURE SEASONING AND FINISHED WITH HERB BUTTER.  
SERVED WITH YOUR CHOICE OF ONE SAUCE AND ONE SIDE. ADDITIONAL SAUCES +\$1<sup>99</sup>

**FILET MIGNON\***(GF) LINZ HERITAGE ANGUS ..... 8oz 54<sup>99</sup>

**NEW YORK STRIP\***(GF) CEDAR RIVER FARMS ..... 14oz 52<sup>99</sup>

**BONELESS RIBEYE\***(GF) LINZ HERITAGE ANGUS..... 16oz 57<sup>99</sup>

**PORK CHOP\***(GF) LEIDY'S DUROC..... 16oz 37<sup>99</sup>

### ENHANCEMENTS

JUMBO LUMP CRAB CAKE.....24<sup>99</sup>

COLOSSAL SHRIMP (3) ..... 13<sup>99</sup>

1LB MAINE LOBSTER..... 27<sup>99</sup>

GEORGES BANK SCALLOPS (3) ..... 14<sup>99</sup>

### SAUCES

BÉARNAISE (GF) • CHIMICHURRI (GF) • EBBITT STEAK SAUCE (GF) • SHALLOT-DIJON CREAM SAUCE (GF)

## GREENS & GRAINS

### CAESAR SALAD

grana padano, croutons • 15<sup>99</sup>

### MARKET SALAD (GF)

baby green & red leaf lettuce, arugula, asian pears,  
honeycrisp apples, candied walnuts, jasper hill farm chef  
shred, white balsamic vinaigrette • 15<sup>99</sup>

### MIXED GREENS SALAD (GF)

baby green & red leaf lettuce, carrots, cucumbers,  
cherry tomatoes, sunflower seeds, croutons, lemon-basil  
vinaigrette • 12<sup>99</sup>

### GRILLED CHICKEN & GRAIN SALAD

baby greens, goat cheese, dried blueberries, candied  
pecans, maple vinaigrette • 24<sup>99</sup>

### FALAFEL BOWL (GF)

hummus, quinoa tabbouleh, tahini sauce, pickled red  
onions, fattoush salad, lemon-sumac vinaigrette • 23<sup>99</sup>

### ROASTED BEETS & CITRUS SALAD (GF)

goat cheese espuma, orange suprêmes, fennel,  
watercress, pistachios • 17<sup>99</sup>

### FAROE ISLANDS SALMON NIÇOISE SALAD\* (GF)

potatoes, haricot vert, soft-boiled egg, baby greens,  
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27<sup>99</sup>

### GRILLED STEAK SALAD\* (GF)

6-oz. sirloin steak, little gem lettuce, bacon,  
cherry tomatoes, pickled red onions, smokey blue,  
buttermilk goddess dressing • 28<sup>99</sup>

### FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled eggs,  
bacon, honeycrisp apples, watercress, ginger-pickled  
cucumbers, scallions, buttermilk goddess dressing • 24<sup>99</sup>

## SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON SESAME BUN.  
GLUTEN-FREE BREAD AVAILABLE +\$1<sup>99</sup> CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

### BREAKFAST SANDWICH\*

two eggs over medium, swiss, bacon, lettuce, tomato,  
avocado, mayonnaise, griddled sourdough...18<sup>99</sup>

### CLASSIC CHEESEBURGER\*

american, swiss, blue, cheddar, pepper jack,  
or muenster • 19<sup>99</sup>

### BACON CHEESEBURGER\*

american, swiss, blue, cheddar, pepper jack,  
or muenster • 20<sup>99</sup>

### BACON PIMENTO BURGER\*

pickled jalapeños, pickled red onions, iceberg lettuce,  
tomatoes • 22<sup>99</sup>

### FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter pickle slaw,  
spicy mayonnaise, sesame bun • 19<sup>99</sup>

### JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30<sup>99</sup>

### LENTIL-QUINOA PATTY MELT (GF)

caramelized onions, swiss cheese, bistro sauce,  
toasted seeded rye • 19<sup>99</sup>

### CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19<sup>99</sup>

### HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère,  
horseradish mayonnaise, toasted sub roll • 24<sup>99</sup>

### WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,  
pumpnickel • 22<sup>99</sup>

### REUBEN

first-cut corned beef, sauerkraut, swiss, thousand island,  
toasted seeded rye • 24<sup>99</sup>

### ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions, provolone,  
calabrian chili aioli, multigrain • 19<sup>99</sup>

**RAW FACTS.** Consuming raw or undercooked items may cause foodborne illness. Items marked with \* may contain raw or undercooked ingredients; written information is available upon request. **ALLERGENS.** We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please inform your server of any allergies or dietary needs before ordering. **GRATUITY.** A 20% gratuity is added to parties of 6 or more; this is discretionary and may be removed upon request.

# RAW BAR



## RAW BAR PLATTERS

**THE WALRUS\*** (GF) ..... 66.<sup>99</sup>  
12 oysters, 6 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 55.<sup>99</sup>**

**OYSTERS ROYALE\*** (GF) ..... 117.<sup>99</sup>  
12 oysters with italian white sturgeon caviar  
**HAPPY HOUR • 99.<sup>99</sup>**

**THE NEPTUNE\*** (GF) ..... 136.<sup>99</sup>  
24 oysters, 12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 124.<sup>99</sup>**

**THE ORCA\*** (GF) ..... 181.<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
24 oysters, 12 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 164.<sup>99</sup>**

**THE POSEIDON\*** (GF) ..... 269.<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
italian white sturgeon caviar, 24 oysters,  
12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 243.<sup>99</sup>**

**OYSTERS ON THE HALF SHELL** (GF) ..... EACH 3.<sup>99</sup> • ½ DOZEN 22.<sup>99</sup> • DOZEN 41.<sup>99</sup>  
CHOOSE ONE TYPE OR MIX & MATCH\*

**Breakwater\*** medium size, plump in the shell with a slightly briny finish • ISLAND PARK COVE, RI

**Fortune\*** small size, briny with a crisp finish • WINE HARBOR, NOVA SCOTIA

**Katama Bay\*** large size, slightly briny with a sweet finish • KATAMA BAY, MA

**Pink Moon\*** medium size, crisp and briny with a sweet finish • HUNTER RIVER, PEI

**Standish Shore\*** medium size, briny with a crisp finish • DUXBURY BAY, MA

**Wellfleet\*** medium size, plump in the shell with a very briny finish • WELLFLEET HARBOR, MA

**HAPPY HOUR ½ DOZEN 15.<sup>99</sup> • DOZEN 27.<sup>99</sup>**

**LITTLE NECK CLAMS\*** (GF)  
½ DOZEN 10.<sup>99</sup> • DOZEN 19.<sup>99</sup>

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad", westminster saltines • 24.<sup>99</sup>

**JUMBO SHRIMP** (GF) 4.<sup>79</sup>/EA

**LOBSTER COCKTAIL**  
1# maine lobster cocktail,  
horseradish cream sauce • 28.<sup>99</sup>

## CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,  
piquillo peppers, maldon sea salt, lemon | **HAPPY HOUR \$5 OFF**

**ANCHOVIES**  
in garlic and olive oil • OLASAGASTI • SPAIN ..... 6.7oz 17

**SARDINES**  
grilled tails in olive oil • GUEYU MAR • SPAIN ..... 5.3oz 25

**MACKEREL**  
spiced in olive oil • PINHAIS • PORTUGAL ..... 4.2oz 18

**TUNA**  
yellowfin ventresca tuna belly • OLASAGASTI • SPAIN ..... 4.2oz 25  
azorean lemon & chili peppers • TENORIO • PORTUGAL ..... 4.2oz 20

## CAVIAR

sustainably harvested—30 grams with route 11 potato chips—  
lightly salted | **HAPPY HOUR \$10 OFF**

**CALVISIUS ITALIAN "SIBERIAN STURGEON"** (GF)  
hints of umami and sea salt, with a buttery finish • 98

**CALVISIUS ITALIAN "WHITE STURGEON"** (GF)  
onyx beads, luscious mouthfeel, refined salinity,  
hints of green olive • 89

## OYSTER DRINKS

**OYSTER SHOOTER\***  
absolut peppar, horseradish,  
cocktail sauce, your choice  
of oyster • 11.<sup>99</sup>

**BLOODY MARYLAND**  
old ebbitt grill classic  
bloody mary, absolut peppar,  
old bay seasoning rim topped  
with a jumbo shrimp • 13.<sup>99</sup>

## AN OLD EBBITT OYSTER IS...

### ALWAYS COLD & FRESH

*We source from the finest growers on both coasts of  
North America, and ensure every oyster hits your  
table within 5 minutes of shucking.*

### THE SAFEST OYSTER IN TOWN

*We lab test oysters from every farm at least every  
two months to ensure they meet our safety standards,  
which are significantly higher than the FDA's.*

### A RESPONSIBLE CHOICE

*100% of our used shells are recycled through the  
Oyster Recovery Partnership to help restore the  
oyster beds of the Chesapeake Bay.*

## SEASONAL COCKTAILS

### SANGRIA

**APPLE SPICED SANGRIA** ..... 15.<sup>99</sup>  
green river 1885 bourbon, cabernet sauvignon, apple cider,  
orange-cinnamon-clove

### LIGHT & BRIGHT

**KISS FROM A ROSE** ..... 14.<sup>99</sup>  
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

**BEST IN SHOW** ..... 15.<sup>99</sup>  
tito's vodka, maggie's farm falernum, peach, mint, lime, q ginger beer

### REFRESHING WITH A KICK

**PERSEPHONE'S WINTER** ..... 14.<sup>99</sup>  
chacho jalapeño aguardiente, pelotón de la muerte mezcal,  
mathilde crème de cassis, simple, lime, q hibiscus ginger beer

**WINTER'S EMBER** ..... 14.<sup>99</sup>  
smith + cross jamaican rum, heirloom pineapple amaro, pierre ferrand  
dry curacao, giffard orgeat, lime, bittermens 'elemakule' tiki bitters

**GARDEN AT MIDNIGHT** ..... 15.<sup>99</sup>  
corazón blanco tequila, sorel hibiscus liqueur, rosemary agave, lime, blood orange

### STIRRED & BOOZY

**ON THE BRIGHT SIDE** ..... 17.<sup>99</sup>  
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

**TRIPLE CROWN** ..... 15.<sup>99</sup>  
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell' etna,  
vanilla, angostura aromatic bitters

**OLD MONEY** ..... 18.<sup>99</sup>  
corazón 'OEG' single barrel añejo tequila (finished in sazerac 17 year barrels),  
st. george spiced pear, 5 spice, bittermens 'xococatl' mole bitters

**BARE NECESSITIES** ..... 19.<sup>99</sup>  
green river 'full proof' bourbon, giffard brésil du banana, fee brothers black  
walnut bitters, fee brothers aztec chocolate bitters, laphraoig 10 year scotch rinse

**LONGSHOREMAN** ..... 23.<sup>99</sup>  
willett 4 year rye whiskey, carpano punt e mes, varnelli punch amaro,  
fee brothers orange bitters

### HOT

**WINTER WARMER** ..... 14.<sup>99</sup>  
green river 1885 bourbon, laird's bottled in bond apple brandy, maple,  
apple cider, lemon, angostura aromatic bitters

## WINE BY THE GLASS

### SPARKLING

Poema Cava, Penedes, Spain, NV ..... 13.<sup>49</sup> | 45.<sup>00</sup>  
Ferrari Brut, Trento, Italy, NV ..... 19.<sup>99</sup> | 71.<sup>00</sup>  
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 ..... 17.<sup>99</sup> | 65.<sup>00</sup>  
Philipponnat Brut 'Réserve Perpétuelle',  
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION ..... 28.<sup>99</sup> | 120.<sup>00</sup>

### WHITE

Inazio Urruzola Txakolina, Spain, 2024, 2025 OYSTER RIOT 2<sup>ND</sup> RUNNER UP ..... 14.<sup>99</sup> | 49.<sup>00</sup>  
Zenato San Benedetto Lugana DOC, Italy, 2024, 2025 OYSTER RIOT 1ST RUNNER UP ..... 14.<sup>99</sup> | 49.<sup>00</sup>  
Domaine Alain et Adrien Gautherin Chablis, Burgundy, France, 2023 CHARDONNAY ..... 17.<sup>99</sup> | 63.<sup>00</sup>  
Koha Sauvignon Blanc, Marlborough, New Zealand, 2024,  
2025 OYSTER RIOT BEST NZ SAUVIGNON BLANC ..... 15.<sup>99</sup> | 55.<sup>00</sup>  
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 ..... 14.<sup>99</sup> | 49.<sup>00</sup>  
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 ..... 13.<sup>99</sup> | 47.<sup>00</sup>  
Resonance Chardonnay, Willamette Valley, OR 2022 ..... 21.<sup>99</sup> | 76.<sup>00</sup>  
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY ..14.<sup>99</sup> | 51.<sup>00</sup>  
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) ..... 13.<sup>99</sup> | 47.<sup>00</sup>

### ROSÉ

Bieler 'Sabine' Rosé, Coteaux d'Aix-en-Provence, France 2024 ..... 13.<sup>99</sup> | 47.<sup>00</sup>

### RED

Cloudline Pinot Noir | Willamette Valley, OR, 2023 ..... 15.<sup>99</sup> | 55.<sup>00</sup>  
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 ..... 23.<sup>99</sup> | 85.<sup>00</sup>  
Domaine La Solitude Cotes du Rhone (Grenache/Syrah), N. Rhone, France, 2023 ..... 13.<sup>49</sup> | 45.<sup>00</sup>  
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 ..... 19.<sup>99</sup> | 71.<sup>00</sup>  
Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13.<sup>49</sup> | 45.<sup>00</sup>  
Cabernet Franc Barboursville Reserve, Charlottesville, VA, 2023 ..... 17.<sup>99</sup> | 63.<sup>00</sup>  
Barter & Trade Cabernet Sauvignon, Columbia Valley, WA, 2023 ..... 14.<sup>99</sup> | 51.<sup>00</sup>  
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 ..... 24.<sup>99</sup> | 91.<sup>00</sup>

## OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

DAILY DURING OYSTER HAPPY HOUR | 3PM-5PM & 11PM-1AM

NV Taittinger Brut la Française REIMS • 90.<sup>00</sup> (REG. 115.<sup>00</sup>)

NV Jacques Lassaighe Extra Brut Blanc de Blanc MONTGUEUX • 95.<sup>00</sup> (REG. 120.<sup>00</sup>)

NV Mandois Brut Origine PIERRY • 99.<sup>00</sup> (REG. 130.<sup>00</sup>)

NV Guy Larmandier Brut Rosé VERTUS • 99.<sup>00</sup> (REG. 120.<sup>00</sup>)

HUNGRY FOR MORE?  
Try our other locations →

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RESTAURANT  
& BAR

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FISHBAR

The HAMILTON

Clyde's  
An American  
Bar

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GRILL

EBBITT  
HOUSE

RYE STREET  
TAVERN

THE TOMBS

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